



# SPICY TOMATO-FETA SHRIMP SPAGHETTI

with Scallions & Chili Flakes

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 tsp | 2 tsp  
Chili Flakes



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



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HELLO

### FETA CHEESE

A tangy brined cheese that's popular in  
Mediterranean cuisine

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



## SAUCE BOSS

Our secret to a rich, velvety sauce? Pasta cooking water! Adding the starchy liquid in Step 5 helps the sauce cling to the spaghetti.

## BUST OUT

- Large pot
  - Large pan
  - Strainer
  - Slotted spoon
  - Paper towels
- 
- Kosher salt
  - Black pepper
  - Cooking oil (**2 tsp** | **2 tsp**)
  - Butter (**1 TBSP** | **2 TBSP**)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and thinly slice **garlic**.



### 2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



### 3 COOK SHRIMP

- While pasta cooks, rinse **shrimp\*** under cold water; pat dry with paper towels and season with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over high heat. Once pan is hot, add shrimp, **scallion whites**, and **garlic**; cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.
- Using a slotted spoon, transfer shrimp to a paper-towel-lined plate (**be sure to leave some scallion whites and garlicky oil in the pan—you'll need them for the next step!**). Reserve pan.



### 4 MAKE SAUCE

- Reduce heat under pan with **scallion whites and garlicky oil** to low. Add **crushed tomatoes**, a **pinch of salt and pepper**, and as many **chili flakes** as you like; cook, stirring occasionally, until tomatoes have darkened, 5-7 minutes.



### 5 FINISH PASTA

- Add **drained spaghetti** to same pan along with **shrimp**, **feta**, **¼ cup reserved pasta cooking water**, and **1 TBSP butter (½ cup pasta cooking water and 2 TBSP butter for 4 servings)**. Cook, stirring, until everything is coated in sauce and cheese is slightly melted, 1-2 minutes. **TIP: For a thinner sauce, add a few more splashes of pasta cooking water.**



### 6 SERVE

- Divide **pasta** between bowls. Garnish with **scallion greens** and serve.

\*Shrimp are fully cooked when internal temperature reaches 145°.